


Mivo

B E S P O K E
C A T E R I N G



Miro

**WEDDINGS
ENGAGEMENTS
BIRTHDAYS
CORPORATE EVENTS
PRIVATE DINING**

Experience Miro's flavours delivered to your doorstep with our bespoke catering services, offering grazing tables, canapes, shared table and "Leave it to Miro" personalised menus.

We bring hospitality to your event, ensuring every bite is unforgettable.



WHY MIRO?

No matter the event, we at Miro are committed to providing warm hospitality, hassle-free planning and unique offerings to make your celebration truly special.

Our dedicated team will collaborate with you throughout the entire process, ensuring a seamless and unforgettable event.

Experience the ease of event planning with us, your only task is to attend and enjoy.

OUR HEAD CHEF

Meet Floyd Lyttle, our talented chef with roots in the charming town of Motueka.

Floyd brings dynamic passion to the kitchen, showcasing a culinary journey that spans acclaimed hatted restaurants in New Zealand, along with Michelin-starred establishments in Norway and other globally celebrated food destinations.

In every dish Floyd crafts, each component serves a purpose and is thoughtfully considered, featuring local, seasonal ingredients.



PRIVATE DINING

Sample Menu

190 p.p

SNACKS

Doughnut, quince jelly, Manchego, white truffle custard

Chicken liver parfait, seed bread, rhubarb, juniper

King fish tartare, lime, chilli, apple

FIRST COURSE

Jerusalem artichoke tortellini, root vegetable and
truffle consomme, sorrel, grains

SECOND COURSE

Grilled octopus, pickled Chilean guava, white truffle
polenta

MAIN

Aged Angus bone in rib eye cooked over charcoal, black
truffle butter

DESSERT

Braeburn apple terrine, parsnip, roan milk and white
truffle ice cream



CANAPES

Sample Menu

All canapes are served as one piece per person

CANAPES \$5.50 EACH

Mushroom crostini, black garlic sauce;
Goat cheese tartlet, roasted pear, Eliza's honey
Smoked salmon blini, cultured cream, pickled red onion

CANAPES \$6.50 EACH

Freshly shucked oyster, rosehip mignonette (subject to availability)

SUBSTANTIAL ITEMS \$7.50 EACH

Applewood smoked brisket slider, tomato chilli jam, apple slaw
Japanese fried chicken, soy and sesame glaze
Lamb ribs, mint sauce, puffed rice
Roasted portobello slider, Swiss cheese, house made pickles
Twice cooked potatoes, black garlic, thyme salt

DESSERT CANAPES \$5.50 EACH

Lemon sorbet, French vanilla ice cream
Chocolate mousse tart, freeze dried raspberries
Seasonal macaron
Dark chocolate and sea salt brownie



SHARED TABLE

Sample Menu

120p.p

TO START

House made focaccia, miso butter

SHARED ENTREES

Pickled mussels, tomato water, tarragon oil

Spiced Burrata, garlic oil

SHARED MAINS

Te Mana lamb shoulder, herbed chimichurri

Roasted Akaroa salmon, burnt kiwi chermoula

Add roasted ham for \$10pp

SHARED SIDES

New potatoes, peas, mint butter

Rocket, balsamic, parmesan salad

Honey and thyme glazed carrots

CONDIMENTS

Mint sauce - Whole grain mustard - Gravy

Seasonal vegan and vegetarian plates available

FESTIVE DESSERT GRAZING TABLE



SMOKE BY MIRO

from \$40pp

CUSTOM MADE FIREPIT | GRILL SMOKER |
SPITROAST

Bringing the sophistication of Miro's upscale dining directly to you! With "Miro on Wheels," our mobile gourmet grill and catering service, experience live grilling, smoking and roasting at your event.

Our skilled chefs craft a tailored menu, ensuring an interactive and memorable culinary experience.

Elevate your gatherings with the exquisite flavours and style of Miro, wherever you are!



GRAZING TABLE

\$40pp

Minimum 25 guests

A delicious and substantial grazing table filled with artfully arranged meats, cheeses, crudite, hot smoked Akaroa salmon, homemade breads as well as seasonal fruits & other delectables

DESSERT GRAZING TABLE

\$35pp

Ideal for weddings or events where guests like to mix and mingle after dinner, our in-house baker will create a decadent array of sweet treats and cheeses which might include the following:

- Dark chocolate and sea salt brownie
- Lemon tarts
- Goat cheese tartlet, roasted pear, Eliza's honey
- Local cheese selection and preserves

